



Cherry Almond Chèvre Cheesecake

BY HANNAH MCCLURE

HEY, Y'ALL! I'm gonna twist up traditional cheesecake, using chèvre. Sometimes your go-to dessert just needs a little twist to become a new favorite. I sure hope you enjoy!

HANNAH MCCLURE is an old soul homemaker and mother of four from Ohio. Gardening, keeping bees, sewing, raising chickens/seasonal hogs, and baking/cooking from scratch are a few things she enjoys in her homemaking. Always learning and always chasing her littles. Find Hannah on Instagram @muddyoakhennhouse.

Crumb Crust

- 2 cups crushed cinnamon graham crackers, gingersnaps, or Nilla Wafers
- ½ teaspoon ground ginger
- ½ teaspoon ground nutmeg
- 1½ teaspoons ground cinnamon (only if using wafers)
- ¼ cup sugar
- 6 tablespoons melted butter

Cheesecake Filling:

- 16 oz cream cheese (2 blocks, softened)
- 12 oz chèvre (goat cheese), softened
- 1 cup vanilla Greek yogurt
- 1½ cups sugar
- 1½ teaspoons vanilla extract
- 1 teaspoon almond extract
- 4 eggs

For Topping

- 21 oz can cherry pie filling

Pro Tip

Dip your cutting knife in hot water before each cut. The heated knife makes a cleaner and easier cut through the cold cheesecake.

Instructions

1. In a food processor, crush wafers/graham crackers/gingersnaps.
2. Add in spices, sugar, and melted butter and blend 'til well incorporated. Your crumb mix should hold form when pressed.
3. Gently press crumbs into a pie plate, tart mold, or springform pan to shape your crust. Be patient as sometimes it can be a challenge to get it to hold up the sides.
4. In a mixing bowl, cream together your cream cheese and chèvre 'til smooth.
5. Add in Greek yogurt, sugar, vanilla extract, and almond extract and mix 'til well incorporated.
6. Mix in eggs, one at a time, 'til well blended.
7. Pour cheesecake batter into the prepared pie plate (tart mold or springform pan) and place in preheated oven to bake.
8. Bake at 350 degrees F for one hour. Check and rotate cheesecake at the 30-minute mark. If the crust begins to brown, cover with foil for the remaining bake time. The cheesecake is finished baking when it no longer jiggles in the middle.
9. Remove from the oven and let cool for about 20 minutes. Place in the fridge to cool overnight. Serve topped with cherry pie filling. 🐕